



classic cuts / contemporary fare

Executive Chef *Vincent Terusa*

Spring 2022

\*eating raw or undercooked foods increases the risk of foodborne illness

\*not all ingredients are listed for every dish

## FIRST COURSE

### soups

#### FARMERS MARKET SOUP

inspired by local ingredients from local farms ☒

#### CRAB AND CORN CHOWDER

butterscotch pear / sunflower seed ☒

### raw / chilled

#### WAGYU BEEF TARTARE WESTHOLME RANCH AUS

fingerling chips / wild rocket / quail egg ☒

#### OYSTERS

mongers fresh catch / ice wine mignonette ☒

### sautéed / roasted

#### JD PACIFIC DIVER SCALLOPS

cauliflower / pickled shimeji mushroom ☒

#### PATAGONIAN PINK PRAWNS ARGENTINA

jean marc citronette / chili oil ☒

### greens

#### CAESAR

baby gem / crispy prosciutto / boquerónes / spiced brioche

#### JD SCARLET BEET "RAVIOLI"

artisanal goat cheese / hazelnut / golden beet vinaigrette ☒ ☑

#### "WEDGE"

baby iceberg / baby tomato / bacon foam / point reyes blue ☒

## ENTRÉE COURSE

### steaks & chops

served with chef's truffle butter and bordelaise

#### FILET MIGNON 8oz CEDAR RIVER ☒

#### FILET MIGNON 12oz CEDAR RIVER ☒

#### RIBEYE 14oz CEDAR RIVER PRIME ☒

#### NEW YORK STRIP 12oz PRIME ☒

#### 45 DAY DRY AGED BONE IN RIBEYE 18oz PRIME ☒

#### THE CHEF'S CUT CHEFS FEATURED PROTEIN

### wagyu

#### FLAT IRON 8oz MB6 DARLING DOWNS AUS ☒

#### FILET MIGNON 10oz MB6 WESTHOLME RANCH AUS ☒

#### SKIRT STEAK 12oz MB5 WESTHOLME RANCH AUS ☒

#### JD LORD STANLEY CUT 38oz DARLING DOWNS AUS ☒

lord stanley recommended for two guests

### poultry & braised

#### MARY'S CHICKEN BREAST 8oz PETALUMA CA. ☒

leek puree / walnut crusted broccoli / cognac jus

#### BRANDT BEEF SHORTRIB 8oz BRAWLEY, CA ☒

white cheddar polenta / carrot puree / pickled bunapi

### ocean fish

#### NORDIC BLU SALMON SKJERSTAD FJORD NORWAY ☒

lump blue crab salad / marcona almond romesco

#### CHILEAN SEA BASS ANTARCTIC ☒

fennel fondant / stewed tomato / smoked bernaise

#### MAINE LOBSTER 2lb ATLANTIC

butter cracker stuffing / saffron beurre fondue

We procure our ingredients only from farms that practice humane, antibiotic and steroid free raising techniques. We believe in supporting local farms and fisheries which practice sustainability and pesticide free growing practices

## SIDES

### vegetables

#### BROCCOLINI

garlic chili oil / meyer lemon ☒ ☑

#### ASPARAGUS

yuzu aioli / candied zest ☒

#### SPINACH

garlic cream / parmesan / panko ☑

#### BABY RAINBOW CARROTS

piquant honey / shaved manchego / 15yr aged balsamic

#### WILD MUSHROOMS

spring forage mix / madeira wine ☒ ☑

### potatoes / grains

#### YUKON GOLD MASHED POTATO

phoenician olive oil ☒ ☑

#### SALT BAKED POTATO

whipped butter / crème fraiche foam / bacon / chive ☒

#### RISOTTO

carnaroli / seasonal truffle oil ☒

#### JD SELANNE'S MAC AND CHEESE

signature mornay / brioche crumb ☑

### sauces / salts

#### BORDELAISE ☒

#### CLASSIC BÉARNAISE ☒

#### COGNAC PEPPERCORN ☒

#### POINT REYES BLUE CHEESE GRATIN ☒ ☑

#### ASSORTED FLAVORED SALTS ☒ ☑



gluten free



vegetarian

JD chef's signature dish